



Chicken White Stew with Spring Vegetables

2 ½	chickens, cut into pieces
	Flour for coating
100g	butter or oil
80g	butter
120g	onion, chopped
80g	flour
1.5l	HACO Chicken Stock
250ml	cooking cream
1 pcs	lemon juice
1	egg yolk
	Garnishing
600g	white radish (daikon), cut into batons
600g	carrot, cut into batons
300g	spring onion bulbs (or shallots)
200g	butter
	Salt, pepper and sugar to taste
300g	French beans, blanched

To prepare Chicken

- Season the chicken with salt and pepper and coat in flour. Place the clarified butter in a deep, roomy pan over low heat and cook the chicken until it starts to brown (do not brown). Remove chicken from the pan.
- Melt the butter in the pan and cook the onion until translucent. Add the flour and cook over low heat, stirring with a wooden spatula to make a roux. Add **HACO Chicken Stock** and bring to boil. Add the chicken and simmer for about 20 minutes or until cooked. Remove the chicken, strain the sauce and adjust seasonings to taste.
- In a mixing bowl, combine the cooking cream, lemon juice and egg yolk. Add to the hot sauce and whisk for a few seconds. Place in a bain marie with the chicken.

To prepare garnishing

- In a sauté pan, combine all the garnishing ingredients, except French beans, seasoning to taste. Add enough water to cover the vegetables and cook over low heat until vegetables are slightly caramelized. Mix in the French beans and use as garnish.